

Zevenwacht Syrah 2005

A warm, vibrant wine bursting with white pepper and sweet, spicy floral tones of Jasmine and Violets. Loads of blackcurrant flavours on the palate. A soft tannin structure emphasises the velvety texture of this concentrated wine. This is the first vintage of Zevenwacht Syrah that includes the modest yet significant blending partner - Mourvèdre. The Viognier accentuates the spicy fruit and floral tones and adds enormous weight on the mid-palate.
Available in 375ml.

variety : Shiraz | 94.5% Syrah, 3.3% Viognier, 2.2% Mourvèdre

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Coastal

analysis: alc : 14.5 % vol rs : 3.3 g/l pH : 3.46 ta : 5.93 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

Veritas 2008 Wine Awards - Double Gold Medal

in the vineyard : South-westerly facing slopes ranging in altitude from 250-280 meters above sea level allow for moderate temperatures. The vines are trellised on a 7-wire hedge system that allows for perfect containment of the sometimes vigorous growth habit of Syrah. Pruned to 2-bud spurs, allowing for 16 - 18 bearers per running meter.

about the harvest: Harvested approximately 6 - 8 tons/ha, which allows for concentrated plum and roasted spice notes so typical of Syrah.

All the grapes, hand harvested from a very old, special Shiraz vineyard ripened at the same time as our Viognier.

in the cellar : The Viognier was lightly pressed and then the skins added on top of the Shiraz. Co-fermentation of the Viognier and Shiraz took place. Fermentation temperatures hovered around 36° Celsius, peaking at ± 28° Celsius. Regular *deléstage* helps extract intense colour and soft, pliable tannins.

After fermentation the wine is pressed and racked to 15% new American oak barrel and 85% second fill French oak barrels where it matures for approximately 15 months.

Mourvèdre was blended into the Syrah at the last racking to contribute to the fruit component. The final blend of Syrah, Viognier and Mourvèdre was returned to the barrel for a further 4 months before bottling.



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za

